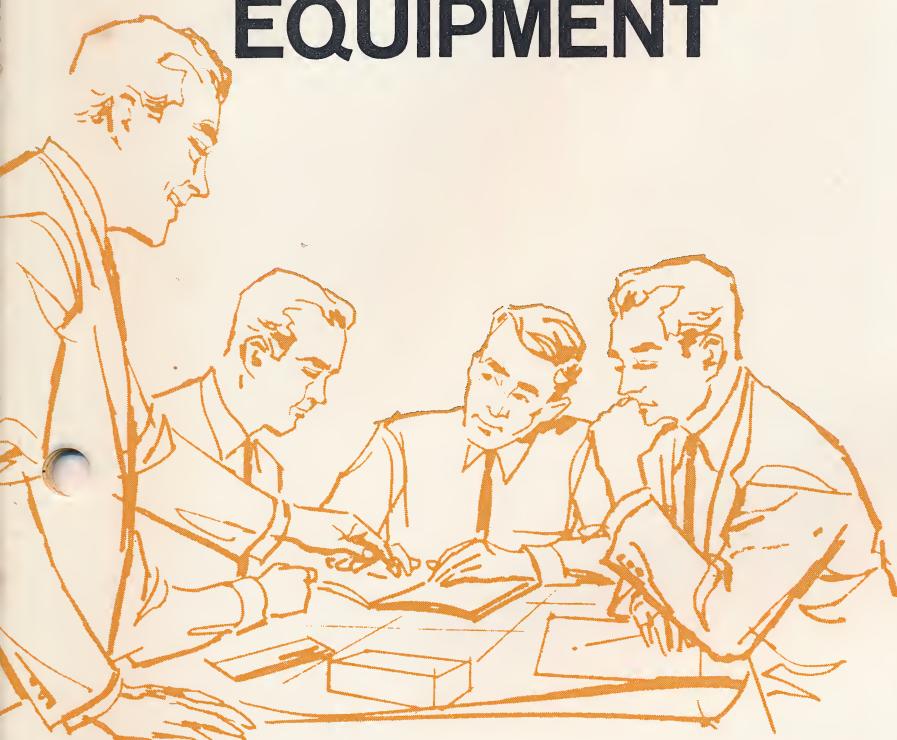


## INDEX

# HOBART

## KITCHEN & DISHWASHING EQUIPMENT



Complement your kitchen plans, large or small, by specifying products of Hobart.

The broad line of Hobart equipment includes the right combination to speed any food operation — each step from weighing to preparation right on through cleanup. The right machines working together produce the greatest capacity at the lowest true cost. And, Hobart offers the largest network of sales and service offices.

The following 15 pages contain specifications and highlights on the complete line of Hobart kitchen and dishwashing machines and KitchenAid products for the home. For more specific details, call your Hobart representative or write to Dept. SC, The Hobart Manufacturing Co., Troy, Ohio.

# HOBART

Quality All the Way

THE HOBART MANUFACTURING CO., TROY, OHIO

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## Selection Factors

**1 CAPACITY RATINGS** (mechanical) represents the maximum expectancy of each model. For average working conditions base estimate on approximately 70% of the mechanical capacity.

Rating in "Persons Per Meal" represents size of machine ordinarily recommended for establishments feeding the number of persons indicated for peak demand.

Production of clean dishes will vary with type and con-

## glasswashing and dishwashing machines

When electric heat is specified on any dishwashing machine, a disconnect switch is recommended. It should be located in the line ahead of the machine, by the electrical contractor at the time of installation. This disconnect switch not furnished by Hobart.

†Rack size on SM-6T2 only is 16" x 16"—average 15 dishes or 30 glasses per rack.

UM-4 and UMP-4 racks special.

‡"D" after UM model numbers indicates dual water inlet.

\*Approved by N.S.F. and listed by U.L.

\*\*Listed by U.L.—Not subject to N.S.F.

● Chemical Sanitizer Models —N.S.F. approved.

venience of layout, amount of food and length of time it has remained on dishes, relative hardness of water, industry of the operator and fluctuations in flow of soiled dishes.

**2 MOTORS & PUMPS.** Highly efficient motors, pumps (Weir Tested) and wash systems — designed and built by Hobart for each particular model — assure the proper volume of water at the required pressure. Choke Rings or Reducing Collars are available when specified for washing plasticware.

**3 PUMP CAPACITY.** These figures indicate volume of water circulated over dishes and have no bearing on water consumption. When tank has been filled, water is circulated by the pump.

**4 HEATING EQUIPMENT.** Heating equipment is supplied to keep the water hot in the tank, or tanks, of the machine. (Electric Heat available for all dishwashers except Model UM.) When electric heat is specified on any dishwashing



### CAPACITY RATINGS (MECHANICAL) See 1      HOBART MODEL

	SQ-21* cold water type	BWS-1**	BW-10**	UM-4*	UMP-4*
Persons per Meal: Recommended for Serving Approximately .....	(Intermittent Operation)	Up to 250	Over 500	Up to 45	Up to 45
Racks per Hour (19¾" x 19¾") .....			40	15	15
Dishes per Hour (Average 25 per rack) .....				375	375
Glasses per Hour (Average 45 per rack) .....	Up to 450	Up to 250	Over 500	675	675
FLOOR SPACE — (Inches) Table to Table Length .....			37¾"	24	24
MOTOR — Hobart-built — See 2 H.P. .....		¼	¼	¼	¼
TANK CAPACITY Gallons .....				2½	2½
PUMP CAPACITY — See 3 Gallons per Minute — Weir Test .....				45	45
HEATING EQUIPMENT — See 4 (For keeping power wash and/or power rinse water hot) Gas Burner .....	NOT REQUIRED			Complete automatic cycle. Hot water Consumption:	
Steam Injectors .....					
Electric Heating Unit .....					
Size Used .....					
BURNER CAPACITY — (With Natural Gas) — Cu. ft. per Hour .....				UM-4 & UMP-4; 4½ gal. 165° water per rack. UM-4-D & UMP-4-D, 2½ gal. 140° water & 2½ gal. 180° water per rack.	
RINSE — See 5 — Minutes operated during hour of capacity operation (12 second rinse per rack on T2 models) (15 second rinse per rack on T3 models) .....			10.0		
RATE OF RINSE FLOW — Gals. per min. At 20 lbs. Flow Pressure .....			4.6	UM-C4, UM-C4D, UMP-C4, & UMP-C4D,	
At 25 lbs. Flow Pressure .....			5.2		
RINSE CONSUMPTION — Gals. per hr. — MAXIMUM At 20 lbs. Flow Pressure .....			46.0	4½ gal. of 120° to 140° per rack.	
At 25 lbs. Flow Pressure .....			52.0		
STEAM CONSUMPTION — Pounds per hr. — MAXIMUM Approx. 30 lbs. per hr. = 1 boiler h.p. (BHP) Dishwasher, based on 20 PSI steam and on customer supplying final rinse water at 180°F. minimum .....				Flow rate must be minimum of 5 gal. per minute.	
Steam Booster, if used, based on 20 PSI steam — 20 PSI water flowing — 130° entering water raised to 180°F. min. (50°F. rise)					
PEAK RATE OF DRAIN FLOW — Gals. per min. (Initial rate with full tank) .....				15	15
SHIPPING WEIGHT CRATED — Approx. lbs.	72	188	390	165	225

machine, a disconnect switch (NOT furnished by Hobart) is recommended. The disconnect switch is to be supplied and installed by the electrical contractor and connected in the heater electrical supply circuit ahead of machine at the time of installation.

**5 RINSE WATER.** An adequate supply of hot rinse water is essential to the successful operation of any dishwasher.

Actual consumption of hot water by any machine will vary with pressure of the supply, speed at which machine is operated and the general dish table layout.

In estimating hot water requirements for the installation, the following points should be considered.

**1 Pressure** — A flowing pressure of 20 lbs. is ideal for a good rinse. "Flowing Pressure" is that indicated on a pressure gauge installed at the inlet side of final rinse valve and read when rinse is flowing.

Pressure regulators are recommended when the flowing pressure exceeds 25 lbs.

**2 Rate of flow** — The figures indicate relatively high momentary requirements of the models on which operation is intermittent (Models SM-6T2, LM-3T3, WDR-1 and the AM Series). For these models ample storage capacity should be included in order that the "non-flowing" periods may be used for building up the supply.

On automatic models (C-44, C-54, C-64, C-81, CS-100 and CS-117) rate of flow is lower, but hourly consumption is higher due to greater machine capacity and rinse water consumption proportional to the number of racks washed.

**3 Temperature** — National Sanitation Foundation Standards require a final rinse of 180° F. minimum registered on the final rinse thermometer to insure sanitation. Where regular hot water supply is below this point, a booster heater is recommended.



**door & hood type dishwashing machines**

SM-6T2*†	LM-3T3*	AM-8T2* AM-9T2*	AM-8T3* AM-9T3*	AM-9CT2*	AM-9CT3*	WDR-1*
Up to 50	100/250	100/250	100/250	100/250	100/250	125/300
38	53	51	55	50	54	60
570	1325	1275	1375	1250	1350	1500
1140	2385	2295	2475	2250	2430	2700
22	25½	25½	25½	25½	25½	25½
½	1	1	1	1	1	WASH 1 RINSE 1
5	18	18	18	18	18	WASH 18 RINSE 19
50	130	175	175	175	175	WASH 175 RINSE 175
Non-Reg. 1-1000 watt						
Optional — Non-Regulated Optional — Non-Regulated Optional — Non-Regulated 1-5000 watt						
Op. Reg. Op. Reg. 2-5000 watt						
12	12	12	12	12	12	
7.6	13.2	10.2	13.8	10	13.5	10
6.8 7.8	9.5 10.8	8.9 9.9	8.9 9.9	8.9 9.9	8.9 9.9	8.9 9.9
51.7 58.5	126.0 142.6	91.0 101.0	122.8 136.6	89.0 99.0	120.0 133.6	89.0 99.0
43						
60						
28						
290						
600						
600						
1050						

# HOBART

## automatic rack-conveyor dishwashing machines

When electric heat is specified on any dishwashing machine, a disconnect switch is recommended. It should be located in the line ahead of the machine, by the electrical contractor at the time of installation. This disconnect switch is not furnished by Hobart.

Entire C-Line Dishwashers listed by  
U.L. and approved by N.S.F.

SEE SELECTION FACTORS — PAGES 2 & 3

CAPACITY RATINGS (MECHANICAL) See 1

HOBART MODEL

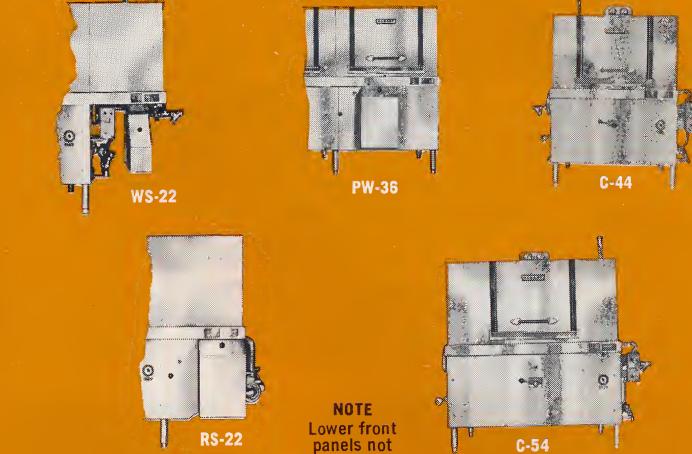
WS-22

WS-22  
(Standard)

RS-22

PW-36

NOTE  
Lower front  
panels not  
standard



Persons per Meal: Recommended for Serving Approx. ....

Racks per Hour (19 3/4" x 19 3/4") ....

Conveyor Speed — Feet per minute ....

Dishes per Hour (Average 25 per rack) ....

Glasses per Hour (Average 45 per rack) ....

FLOOR SPACE — (Inches) Table to Table Length ....

MOTOR — Hobart-Built — See 2  
H.P. ....

TANK CAPACITY  
Gallons ....

PUMP CAPACITY — See 3  
Gallons per Minute — Weir Test ....

HEATING EQUIPMENT — See 4 (For keeping power wash and/or power rinse water hot)  
Gas Burners ....  
Steam Injectors ....  
Electric Heating Unit ....  
Size Used ....

BURNER CAPACITY — (With Natural Gas) — Cu. ft. per Hour ....

RINSE — See 5 — Mins. operated during hr. of maximum operation ....

RATE OF RINSE FLOW — Gals. per min.  
At 15 lbs. Flow Pressure ....  
At 20 lbs. Flow Pressure ....  
At 25 lbs. Flow Pressure ....

RINSE CONSUMPTION — Gals. per hr. MAXIMUM  
At 15 lbs. Flow Pressure ....  
At 20 lbs. Flow Pressure ....  
At 25 lbs. Flow Pressure ....

STEAM CONSUMPTION — Pounds per hr. MAXIMUM  
Approx. 30 lbs. per hr. = 1 boiler h.p. (BHP)  
Dishwasher, based on 20 PSI steam and on customer supplying final rinse water at 180°F. minimum  
Steam booster, if used, based on 20 PSI steam — 20 PSI water flowing — 130° entering water raised to 180°F. min. ....

EXHAUST REQUIREMENTS — Entrance End ....  
Cubic Feet per minute — Discharge End ....

PEAK RATE OF DRAIN FLOW — Gals. per min.  
(Initial rate with full tank) ....

SHIPPING WEIGHT CRATED — Approx. lbs.

These Pre-Wash Units are operated by  
and directly connected to Models C-44,  
C-54, C-64 and C-81.

Dishwasher table to table length is increased 22" when  
adding WS-22 and RS-22, and 36" when adding PW-36

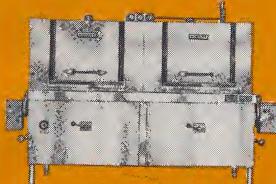
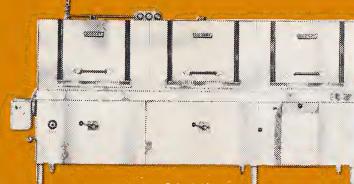
		1/2	1
Both upper and lower arms used	Only upper arms used	20.8	20.0
		50	150

None Required

60	60		
7.7	6.0		
8.6	6.8		
9.3	7.5		

461	360		
515	408		
557	450		

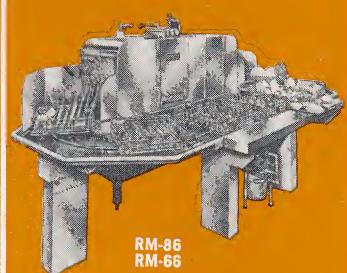
Note: Figures shown are maximum. All exhaust ducts to machine must have locking type damper in each duct.		


**C-81**

**CS-117**

**C-64**

**CS-100**

**NOTE**  
Lower front panels not standard


**RM-86  
RM-66**
**Rack-O-Matic Models**  
Use M9A RM Special Racks

Approved by N.S.F.

	<b>C-44</b>	<b>C-54</b>	<b>C-64</b>	<b>C-81</b>	<b>CS-100</b>	<b>CS-117</b>	<b>RM-86</b>	<b>RM-66</b>
	200/400	300/600	350/700	500/900	350/700	500/900	350/700	200/400
	194	234	234	265 @ 7.4 f.p.m. 360 @ 10 f.p.m.	234	265 @ 7.4 f.p.m. 360 @ 10 f.p.m.	193	152
	5.4	6.5	6.5	7.4 Standard 10.0 Optional	6.5	7.4 Standard 10.0 Optional	4 to 6.6	4 to 5.4
	4,875	5,850	5,850	6,650 @ 7.4 f.p.m. 9,000 @ 10 f.p.m.	5,850	6,650 @ 7.4 f.p.m. 9,000 @ 10 f.p.m.	4,825	3,800
	8,775	10,500	10,500	11,970 @ 7.4 f.p.m. 16,200 @ 10 f.p.m.	10,500	11,970 @ 7.4 f.p.m. 16,200 @ 10 f.p.m.	8,685	6,840
	44	53 $\frac{3}{4}$	63 $\frac{3}{4}$	80 $\frac{1}{2}$	99 $\frac{3}{4}$	116 $\frac{1}{2}$	13'8" x 6' Area	12' x 6' Area
	1 $\frac{1}{2}$	2	Wash 1 $\frac{1}{2}$ Rinse 1 $\frac{1}{2}$	Wash 2 Rinse 2	Pre-Wash 2 Wash 2 Rinse 2	Pre-Wash 1 $\frac{1}{2}$ Wash 1 $\frac{1}{2}$ Rinse 1 $\frac{1}{2}$ Drive Unit 1 $\frac{1}{2}$	Pre-Wash 1 $\frac{1}{2}$ Wash 1 $\frac{1}{2}$ Rinse 1 $\frac{1}{2}$ Drive Unit 1 $\frac{1}{2}$	Pre-Wash 1 $\frac{1}{2}$ Wash 1 $\frac{1}{2}$ Rinse 1 $\frac{1}{2}$ Drive Unit 1 $\frac{1}{2}$
	30.4	37.0	Wash 22 Rinse 22	Wash 27.7 Rinse 27.7	Pre-Wash 20 Wash 22 Rinse 22	Pre-Wash 20 Wash 27.7 Rinse 27.7	Pre-Wash 10 Wash 21 Rinse 21	Pre-Wash 10 Wash 32
	195	235	Combined 340	Combined 420	Combined 548	Combined 628	Wash 200 Rinse 200	Wash 215
	Extra Stand. Non-Reg. Extra 1-10 KW	Extra Stand. Non-Reg. Extra 2-10 KW	Extra Stand. Non-Reg. Extra 3-10 KW	Extra Stand. Non-Reg. Extra 3-10 KW	Not Available Standard Regulated Extra Regulated 3-10 KW	Extra Regulated Standard Regulated Extra Regulated 3-10 KW	Optional Regulated Optional Regulated Extra Regulated 1-10 KW	
	45	45	Wash 45 Rinse 45	Wash 45 Rinse 45			Wash 45 Rinse 45	40
	60	60	60	60	60	60	Variable Pending Speed of Operation	
	6.5 7.5 8.5	6.5 7.5 8.5	4.5 4.7 5.2	4.5 4.7 5.2	4.5 4.7 5.2	4.5 4.7 5.2	4.0 4.3	7.0 8.0
	390 450 510	390 450 510	390 402 432	390 402 432	390 402 432	390 402 432	360 378	420 480
	The above figures include 2 gallons per minute of final rinse water for feed-back to power wash tank.							
	65 230	71 230	130 220	143 220	130 220	143 220	130 220	65 230
	200 400	200 400	200 400	200 400	200 400	200 400	200 400	200 400
	38	38	38	38	38	38	42	42
	750	890	1,306	1,562			3,150	2,400

# HOBART

# flight type continuous racking automatic conveyor dishwashers

**SEE SELECTION FACTORS — PAGES 2 & 3**

**FT (flight-type) Models**—many additional variations of these model specifications are available and engineering data furnished on request.

Numbers in parentheses, below model number, from left to right represent the following respectively: Loading section; Washing and Rinsing sections; Unloading section.

**Entire FT-200 Series, FT-300 Series and RS Series are approved for listing by U.L. and approved by N.S.F.**



**FT-200**  
**FT-300**  
**RS Series**

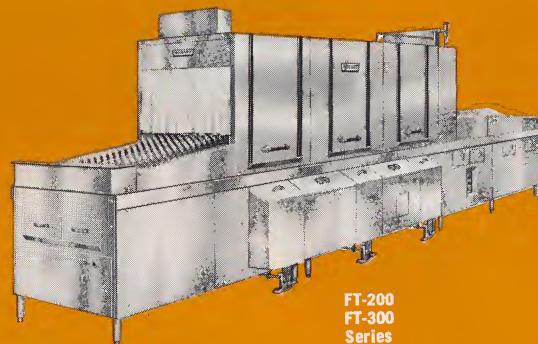
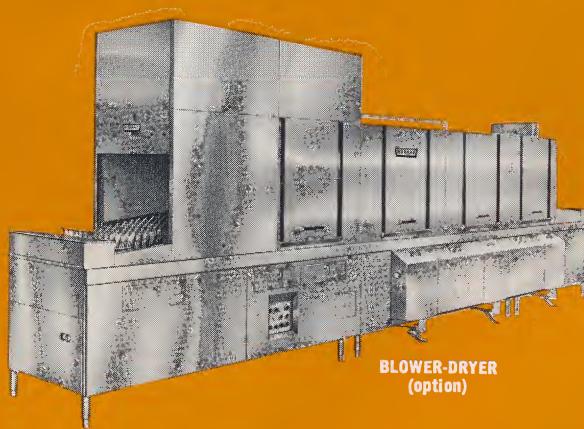
**CAPACITY RATINGS (MECHANICAL) See 1**

## HOBART MODEL

FT-200  
RS Series  
(8-5, 6, 8, 11)

Conveyor Speed—Feet per minute .....	5 to 8			
Dishes per Hour .....	7,000 to 10,000			
FLOOR SPACE — Table to Table Length .....	Determined by the combination of various lengths in loading and unloading ends.			
MOTOR — Hobart-Built — See 2 — H.P. .....	RS ½	Wash 2	Rinse 2	Conv. ½
TANK CAPACITY — Gallons .....	23	41	43	—
PUMP CAPACITY — See 3 Gals. per min. — Weir Test .....	50	205	205	—
HEATING EQUIPMENT — See 4 (For keeping power wash and/or power rinse water hot.) Regulated Steam Injectors—Standard	HEATING EQUIPMENT. When electric heat is specified, a disconnect switch is recommended. It should be located in the line ahead of the machine, by the electrical contractor at the time of installation. This disconnect switch is NOT furnished by Hobart.			
Regulated Electric—Extra .....	2-10 KW Wash      2-10 KW Power Rinse			
RINSE — See 5 Minutes operated during hr. of capacity operation .....	60			
RATE OF RINSE FLOW — At 20 lbs. Flow Pressure Gals. per min. .....	5.8			
RINSE CONSUMPTION — Gals. per hour At 20 pounds Flow Pressure — MAXIMUM .....	468 The above figures include 2 gallons per minute of final rinse water for feed-back to power wash tank.			
STEAM CONSUMPTION — Pounds per hour — MAXIMUM (Approx. 30 lbs. per hr. = 1 boiler h.p. (BHP)) Dishwasher, based on 10 to 50 PSI steam and on customer supplying final rinse water at 180°F. minimum .....	160			
Steam Booster, if used, based on 20 PSI steam — 20 PSI water flowing — 130° entering water, raised to 180°F. minimum. (50°F. rise) .....	230			
EXHAUST REQUIREMENTS — Loading End .....	500 } Standard for			
Cubic feet per minute — Unloading End .....	1000 } All FT Models .....			
(With Blower-Dryer) — Unloading End .....	1500 }			
PEAK RATE OF DRAIN FLOW — Gals. per min. (Initial rate with full tank) .....	38			
SHIPPING WEIGHT CRATED .....	Varies by individual model . . . consult your Hobart representative.			

BLOWER-DRYER has the same specification as the basic FT-200 Series, FT-300 Series and RS Series EXCEPT for one additional Blower Motor (2 H.P.-208/240-60 and 416/480-60) and is available on any model having either an 8 or 11 foot unloading section.



FT-200  
Series  
(5, 6, 7-8-5, 6, 8, 11)

FT-300  
RS Series  
(3RS-8-5, 6, 8, 11)

FT-300  
Series  
(5, 6, 7-8-5, 6, 8, 11)

5 to 8

6 to 10

6 to 10

7,000 to 10,000

8,750 to 12,500

8,750, 12,500

Determined by the combination of various lengths in loading and unloading ends.

Pre-Wash 2	Wash 2	Rinse 2	Conv. ½	RS ½	Wash 3	Rinse 3	Conv. ½	Pre-Wash 2	Wash 3	Rinse 3	Conv. ½
*25 **38	41	43	—	23	41	43	—	*25 **38	41	43	—
224	205	205	—	50	240	240	—	224	240	240	—

HEATING EQUIPMENT. When electric heat is specified, a disconnect switch is recommended. It should be located in the line ahead of the machine, by the electrical contractor at the time of installation. This disconnect switch is NOT furnished by Hobart.

2-10 KW Wash

2-10 KW Power Rinse

60

60

60

5.8

5.8

5.8

468

468  
The above figures include 2 gallons per minute of final rinse water for feed-back to power wash tank.

468

160

175

175

230

230

230

Figures shown are maximum  
All exhaust vents to machine are furnished  
with locking type damper in each vent...

38

38

38

Varies by individual model... consult your Hobart representative.

\*This figure for five foot Pre-Wash.

\*\*This figure for six or seven foot Pre-Wash.

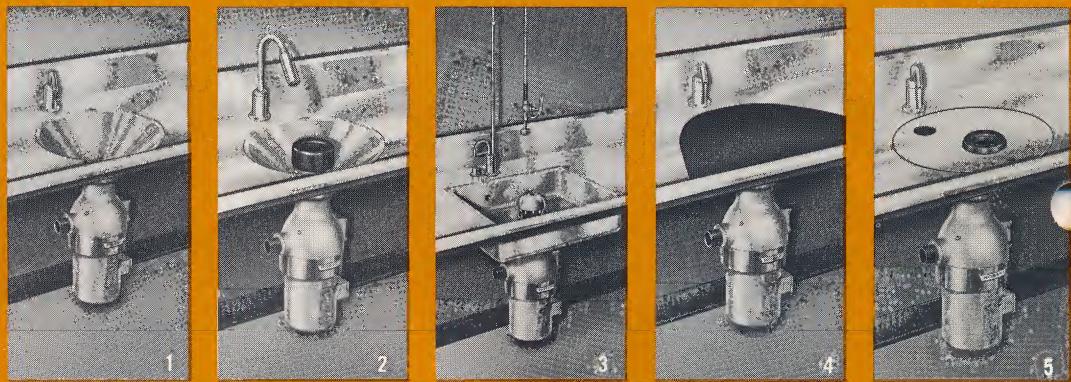
THE HOBART MANUFACTURING COMPANY

# HOBART

## food waste disposers

Basic FW-75  
unit is listed by U.L.

\*Cut-out for customers  
furnished component  
(sink, cone or trough)

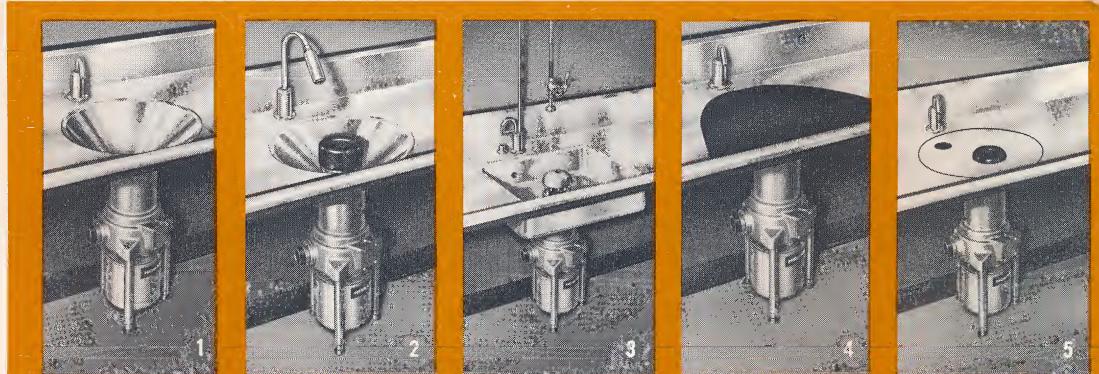


HOBART MODEL	FW-75-1	FW-75-2	FW-75-3	FW-75-4*	FW-75-5
<b>MOTOR</b> — Hobart built — H.P.	3/4	3/4	3/4	3/4	3/4
<b>TYPE</b> Includes Water Flow Control, Automatic Pressure Switch, 3/4" water valve	Cone adapter type for Food Service food waste disposing	Cone adapter type dish-table application for dish scrapping & general disposing	Sink type dish table application for scrapping racked dishes & general disposing	For general food waste disposing where sink or cone exists	Cone adapter type dish-table application for dish scrapping & general food waste disposing
<b>WATER INLET</b> Rate of Water Flow Gals. per Min.	Air Gap 5	Hydro-Flush 5	Air Gap Type with Overhead Spray Assembly 5	Air Gap 5	Air Gap 5
<b>TABLE OPENING REQUIRED</b>	19 1/2" Dia.	19 1/2" Dia.	21 1/8" x 17"	—	19 1/2" Dia.
<b>HEIGHT OF DRAIN OUTLET</b> Based on 34" Table	19 1/2"	19 1/2"	19 1/2"	19 1/2"	19 1/2"
<b>WEIGHT</b> — Approx.			Basic Unit — 120 lbs. — Shipping Basic Unit — 112 lbs. — Net		

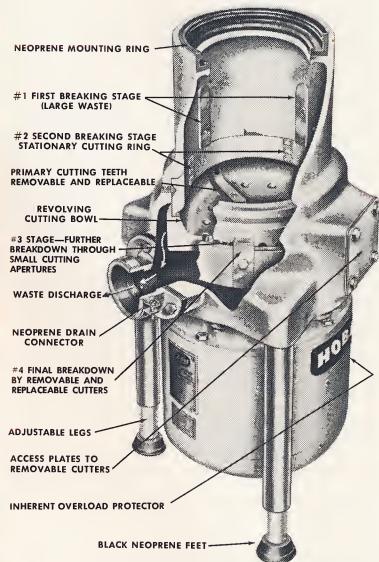
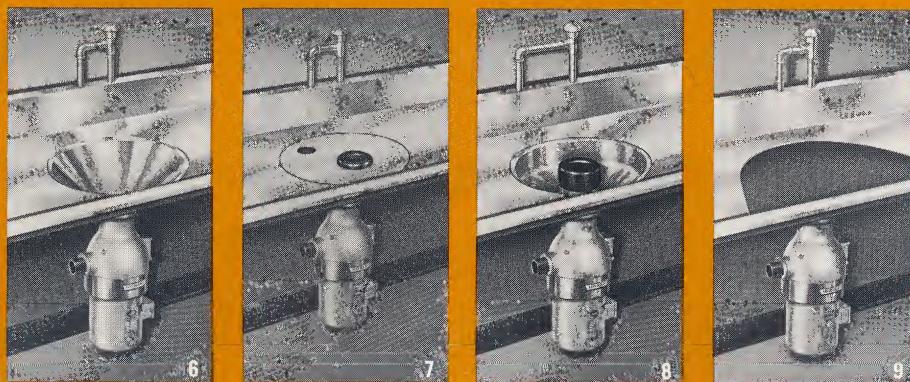
## food waste disposers

Basic FW-151  
unit is listed by U.L.

\*Cut-out for customers  
furnished component  
(sink, cone or trough)

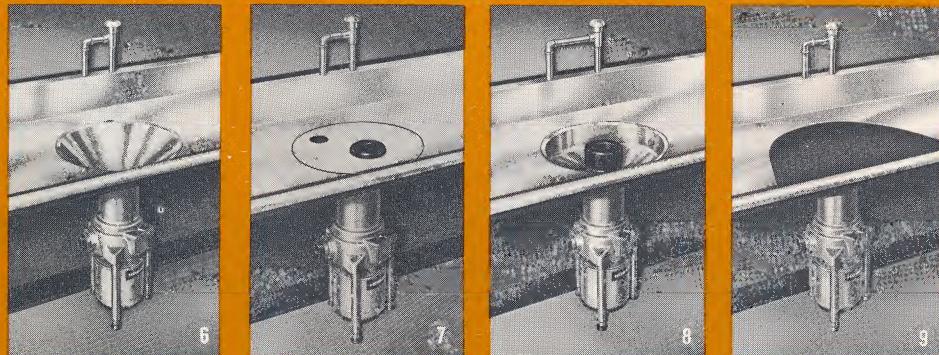


HOBART MODEL	FW-151-1	FW-151-2	FW-151-3	FW-151-4*	FW-151-5
<b>MOTOR</b> — Hobart Built — H.P.	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2
<b>TYPE</b> Includes Water Flow Control, Automatic Pressure Switch, 3/4" water valve	Cone adapter type for Food Service food waste disposing	Cone Adapter type dish-table application for dish scrapping & general disposing	Sink type dish-table application for scrapping racked dishes & general disposing	For general food waste disposing where sink or cone exists	Cone adapter type dish-table application for dish scrapping & general food waste disposal
<b>WATER INLET</b>	Air Gap	Hydro-Flush	Air Gap Type with Overhead Spray Assembly	Air Gap	Air Gap
Rate of Water Gallons per Minute	8	8	8	8	8
<b>TABLE OPENING REQUIRED</b>	19 1/2" Dia.	19 1/2" Dia.	21 1/8" x 17"	—	19 1/2" Dia.
<b>HEIGHT OF DRAIN OUTLET</b> Based on 34" Table	16 1/16"	16 1/16"	16 1/16"	16 1/16"	16 1/16"
<b>MINIMUM HEIGHT</b> Floor to Top of Disposer Floor to Top of Cone Adapter	26 3/4" 34"	26 3/4" 34"	26 3/4" 34"	26 3/4" 34"	26 3/4" 34"
<b>WEIGHT</b> — Approx.			Basic Unit — 220 lbs. — Shipping Basic Unit — 200 lbs. — Net		



**Basic FW-151 cutaway**

SHIPPING WEIGHT WILL INCREASE DEPENDING UPON ACCESSORIES ORDERED.



**Listed by U.L.**

FW-151-6	FW-151-7	FW-151-8	FW-151-9*	FW-500-1 FW-500-2	FW-500-3 FW-500-4
1½	1½	1½	1½	5 H.P.	5 H.P.
Cone adapter type dish-table application for dish scrapping & general food waste disposing	Cone adapter type dish-table application for dish scrapping & general food waste disposing	Swirl sink type dish-table application for dish scrapping & general food waste disposing	For general food waste disposing where sink or cone exists	Dual Injection of Water Type, for Large Kitchen Installations or Supermarket Applications	Cone Adapter Type, Dish Table Application for Dish Scrapping & General Food Waste Disposing
Vacuum Breaker & Cone Nozzle	Vacuum Breaker & Cone Nozzle	Vacuum Breaker Flush Nozzle Cone Nozzle	Vacuum Breaker	Air-Break Type	Air-Gap Type
8	8	8	8	16	11.5
19½" Dia.	19½" Dia.	19½" Dia.	—	32" x 32"	19" or 19½" Diameter Circle
16½"	16½"	16½"	16½"	14½"	14½"
26¾" 34"	26¾" 34"	26¾" 34"	26¾" 34"	580	520

SHIPPING WEIGHT WILL INCREASE DEPENDING UPON ACCESSORIES ORDERED.

# HOBART

## vertical cutter/mixers

\*Approved by N.S.F.

\*Approved by N.S.F. and listed by U.L.



Accessories Suitable for Individual Operation	Speed Used and Approximate Processing Time	VCM-25*	VCM-40*	VCM-40E*	VCM-60E*
Capacity of Bowl—Quarts	25	40	40	60	60
Motor H.P. (2 speed) Low speed/High speed	4.5/5.5	7.5/10.0	9.0/12.0	20.0/25.0	20.0/25.0
Electrical—Volts/Cycles/Phase		220/60/3 & 440/60/3			
Bowl	Manual	Stainless Steel	Manual	Powered $\frac{1}{2}$ H.P.	Aluminum Powered $\frac{3}{4}$ H.P.
Mixing Baffle				None	None
Attachment Hub Size (Optional)	#12	#12			
Weights—Net lbs./Shipping lbs.	283/397	318/465	532/772	970/1360	
<b>KITCHEN CAPACITIES (Single Batch)</b>					
Lettuce (Heads)	Narrow Knives	Low — 1½ Sec.	8	12	18
Mayonnaise, Roquefort, French (Gals.)	Knead/Mix Shaft or Narrow Knives	Low — 2 Mins.	5	8	12
Potato & Egg Salad (Pounds)	Narrow Knives	Low — 20 Secs.	20	32	48
Cheese, Grated (Pounds)	Narrow Knives	Low — 15 Secs.	18	29	44
Cheese Spreads (Pounds)	Narrow Knives	High — 1½ Mins.	30	48	72
Bread Crumbs (Pounds)	Narrow Knives	High — 2 Mins.	7	11	17
Soup Stock (Pounds)	Narrow Knives	Low — 30 Secs.	25	40	60
<b>MEAT CAPACITIES</b>					
Meat Loaf (Pounds)	Narrow Knives	Low — 45 Secs.	25	40	60
Ham Salad (Pounds)	Narrow Knives	Low — 38 Secs.	25	40	60
Wieners & Bologna Emulsion (Pounds)	Narrow Knives	High — 3 Mins.	32	50	80
Hamburger, Frozen 28°F. (Pounds)	Wide Knives	Low — 25 Secs.	25	40	60
Liver Paste (Pounds)	Narrow Knives	High — 3 Mins.	32	50	80
<b>BAKERY CAPACITIES</b>					
Heavy Bread Doughs (Pounds)	Knead/Mix Shaft or Narrow Knives	Low — 1 Min.	25	40	60
Bread or Roll Dough — Light to Medium (Pounds)	Knead/Mix Shaft or Narrow Knives	Low — 1 Min.	33	52	78
Pizza Dough (Pounds)	Knead/Mix Shaft or Narrow Knives	Low — 1 Min.	25	40	60
Pie Dough (Pounds)	Narrow Knives	Low — 12 Secs.	31	50	75
Apple Turnovers & Cream Horns (Lbs.)	Narrow Knives	Low — 20 Secs.	31	50	75
Danish Pastry (Pounds)	Narrow Knives	Low — 20 Secs.	33	52	78
Layer Cakes (Pounds)	Narrow Knives	Low — 1 Min.	38	60	90
Cookies (Pounds)	Knead/Mix Shaft or Narrow Knives	Low — 40 Secs.	20	32	48
Fruit Fillings (Pounds)	Narrow Knives	High — 2 Mins.	25	40	60
Frozen Eggs 28°F. (Pounds)	Wide Knives	Low — 45 Secs.	16	26	39

**Standard Accessories** — All Models: A shaft with 2 narrow knives and (for small quantities) a Knead/Mix Shaft.

**Optional Accessories** — All Models: Wide knives, Crating Shaft, Wide Wave-Cut Knives, Knead/Mix Shaft for large quantities.

Narrow Wave-Cut Knives, Homogenizing Baffle. A reduction gear for operating Standard Hobart #12 attachments is available for Models VCM-25 and 40 only.

## vegetable peeler

6430 and 6460 available less cabinet base and trap. Both available with timer when specified as 6430T and 6460T.

\*Approved by N.S.F.

\*Approved by N.S.F. and listed by U.L.



### HOBART MODEL

6115\*

6430\*

6460\*

**ACCESSORY, STAINLESS STEEL CABINET BASE and TRAP for 6115\***

**MOTOR**—Hobart-Built Ball Bearing

**STANDARD STAINLESS STEEL**

6115\*

6430\*

6460\*

**ADJUSTABLE LEGS**

Working height  
adjustable from  
chute to floor  
34" to 39½"

**PEEL TRAP**

Adjusts to 4  
positions front,  
rear, left, right

**DRAIN (Bottom-of Cabinet)**  
2" Male pipe size

**SHIPPING WEIGHT** — lbs.  
Base 43 — Peeler 99

**POTATOES**

Correct Size Batch  
Time to Peel Batch

15-20 lbs.  
1-3 Mins.

30-33 lbs.  
1-3 Mins.

50-60 lbs.  
1-3 Mins.

**CARROTS**

Correct Size Batch

8-12 lbs.  
1-3 Mins.

15-25 lbs.  
1-3 Mins.

Time to Peel Batch

Correct Size Batch

10-15 lbs.  
1-2 Mins.

15-25 lbs.  
1-2 Mins.

Time to Peel Batch

## meat saws

\*Approved by N.S.F.  
\*Approved by N.S.F. and listed by U.L.



5212

5214

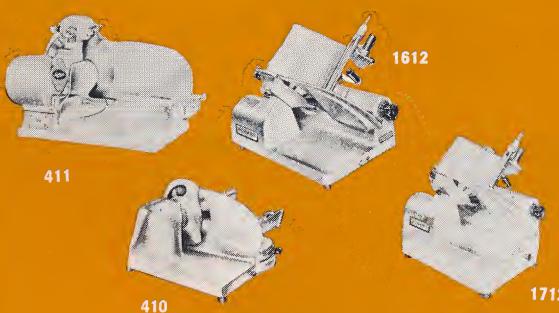
5216

## slicers

Slicers approved by N.S.F. and listed by U.L. 411 not N.S.F. approved.

**HOBART**®

25b  
Ho



411

410

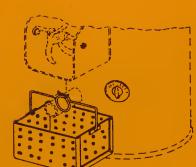
1612

1712

HOBART MODEL	F.O.B. Destination			HOBART MODEL	F.O.B. Destination			
	5212*	5214*	5216*		410	411	1612	1712
CUTTING CLEARANCE	13 $\frac{3}{16}$ " High 10 $\frac{7}{8}$ " Wide	16 $\frac{1}{8}$ " High 13 $\frac{3}{4}$ " Wide	18 $\frac{1}{8}$ " High 15 $\frac{11}{16}$ " Wide	TYPE OF OPERATION	Manual	Adjustable Spring-Feed	Angle-Feed	Angle-Feed Automatic
CUTTING TABLE	15 $\frac{1}{16}$ " x 31"	18" x 35"	21 $\frac{1}{4}$ " x 38 $\frac{1}{4}$ "	KNIFE SIZE Solid Stainless Steel	10"	11"	11 $\frac{3}{4}$ "	11 $\frac{3}{4}$ "
MOTOR	1 H.P.	2 H.P.	2 H.P.	MOTOR Hobart-built	$\frac{1}{8}$ H.P.	$\frac{1}{4}$ H.P.	$\frac{1}{4}$ H.P.	$\frac{1}{4}$ H.P.
CARRIAGE	15" x 20" 20 $\frac{1}{4}$ " Travel	16" x 21" 42 $\frac{1}{2}$ " Travel	17 $\frac{1}{2}$ " x 24" 48 $\frac{1}{8}$ " Travel	SLICE THICKNESS	Up to $\frac{3}{8}$ "	Up to $\frac{3}{8}$ "	Up to 1 $\frac{1}{4}$ "	Up to 1 $\frac{1}{4}$ "
				CARRIAGE	9 $\frac{1}{4}$ " x 10"	10 $\frac{1}{2}$ " x 10"	12" x 12"	12" x 12" Automatic 2-speed motor driven carriage

## meat tenderizers

Tenderizers approved by N.S.F. and listed by U.L.



### DISPOSER STAND\*

PORTABLE STAND\*  
Accessory, sturdy  
black enameled  
tubular steel frame

### PEEL TRAP BASKET\* Perforated Steel

### 401 STEAKMASTER

### 401-S STEAKMASTER

Tubular steel legs  
with adjustable leveling  
feet for installation with  
6430 and 6460. Stand furnished  
with adapter casting  
for mounting  $\frac{1}{4}$  or  
 $\frac{3}{4}$  H.P. commercial  
disposer with  $3\frac{1}{2}$ " sink  
flange.

SHIPPING WEIGHT — 70 lbs.

6" rubber-tired  
wheels in rear-  
swivel casters,  
with brake in  
front.

FLOOR SPACE  
REQUIRED  
22" x 22 $\frac{1}{2}$ ".  
Height to peeler  
support surface  
32 $\frac{1}{2}$ " — overall 37 $\frac{1}{2}$ ".  
Can be used with  
sinks up to 38"  
high.  
SHIPPING WEIGHT — 22 lbs.

Suspended from discharge  
hose for use with portable  
stand. Special clamp  
for hose furnished. 9 $\frac{1}{2}$ "  
x 6 $\frac{1}{4}$ ". Depth 5".  
SHIPPING WEIGHT — 4 lbs.

Lift-out tenderizer  
unit has stainless  
steel processing  
parts.  
Polished aluminum  
one-piece housing.

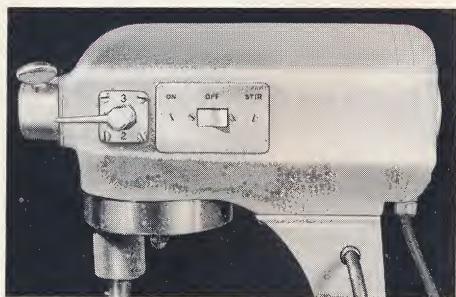
SHIPPING  
WEIGHT — 77 lbs.

Lift-out stainless steel  
processing unit. Polished  
aluminum one-piece housing.  
For use where regulations  
require, the 401-S is equipped  
with safety cover interlock  
and safety chute.

SHIPPING WEIGHT — 78 lbs.

# HOBART

## food mixing machines



**"OPTIONAL STIR SPEED"** All single phase 20 quart mixers can be ordered with a low speed switch (only 53 RPM). Simply turn speed selector to No. 1 position and hold 'ON-OFF' switch in 'STIR' position. Designated as AS-200 series.

All Mixers are Approved by N.S.F. and listed by U.L.



N-50



C-100



A-200-F  
A-200-FD



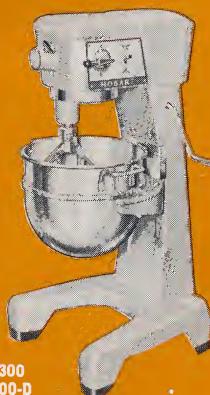
A-120



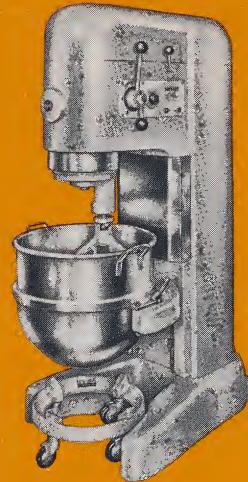
A-200  
A-200-D

**AGITATORS**  
(suitable for  
individual  
mixing  
operations)

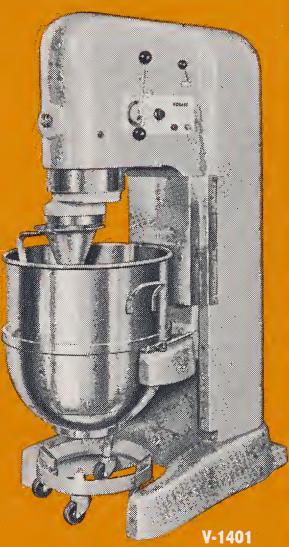
HOBART MODEL (Standard Finish) (All-Metal Finish)	N-50	C-100	A-120	A-200 A-200-D
<b>CAPACITY OF BOWL</b> Standard Equipment — Quarts (Liquid) .....	5	10	12	20
<b>CAPACITY OF BOWLS</b> (Purchased as extra equipment with required adapters) Quarts .....		3		12
<b>ATTACHMENT HUB SIZE</b> .....	#10	#10	#12	#12
<b>TIMER CONTROLLED</b> .....				Optional—Extra (Add "T" to Model Number)
<b>MOTOR — Hobart-Built</b> .....	1/6 H.P.	1/4 H.P.	1/4 H.P.	1/3 H.P.
<b>KITCHEN CAPACITIES (Single Batch)</b> Mashed Potatoes .....	B	3 lbs. 3 pts.	8 lbs. 2 qts.	10 lbs. 2 1/2 qts.
Whipped Cream .....	D—C	1 1/2 qts.	3 qts.	4 1/2 qts.
Mayonnaise (Quarts of Oil) .....	B			10 qts.
Egg Whites .....	D	1/2 pt. 1/4 pt.	1 pt.	1 1/4 pts.
Meringue (Quantity of Water) .....	D	2 qts.	1/2 pt. 4 qts.	3/4 pt. 5 qts.
Waffle or Hot Cake Batters .....	B			1 qt. 1 1/2 pts. 8 qts.
<b>BAKERY CAPACITIES (Single Batch)</b> Raised Doughnut Dough .....	E & EC	—	—	9 lbs.—3rd
Heavy Bread Dough .....	E & EC	—	—	15 lbs.—2nd
Bread or Roll Dough (Light to Medium) .....	E & EC	4 lbs.	11 lbs.	27 lbs.—1st
Pizza Dough .....			13 lbs.	9 lbs.—1st
Pie Dough .....	P-B	3 lbs.	9 lbs.	18 lbs.
Sugar Cookies .....	B	8 doz.	16 doz.	35 doz.
Pound Cake .....	B	3 lbs.	9 lbs.	21 lbs.
Box or Slab Cakes .....	B-C	4 lbs.	10 lbs.	20 lbs.
Cup Cakes .....	B-C	5 doz.	11 doz.	22 doz.
Layer Cakes .....	B-C	3 lbs.	10 lbs.	20 lbs.
Short Sponge Cake .....	C & D	3 lbs.	6 lbs.	15 lbs.
Sponge Cake Batter .....	C-D	2 lbs.	5 lbs.	12 lbs.
Angel Food (8 to 10 oz. Cake) .....	D-C	2	5	15
Marshmallow Icing .....	B-J	1/2 lb.	1 lb.	2 lbs.
Fondant Icing .....	B	2 lbs.	6 lbs.	12 lbs.
Shortening and Sugar Creamed .....	B	3 lbs.	8 lbs.	16 lbs.
Eggs and Sugar for Sponge Cake .....	B-C	2 lbs.	4 lbs.	8 lbs.


 D-300  
D-300-D

 L-800  
L-800-D

 H-600  
H-600-D


M-802

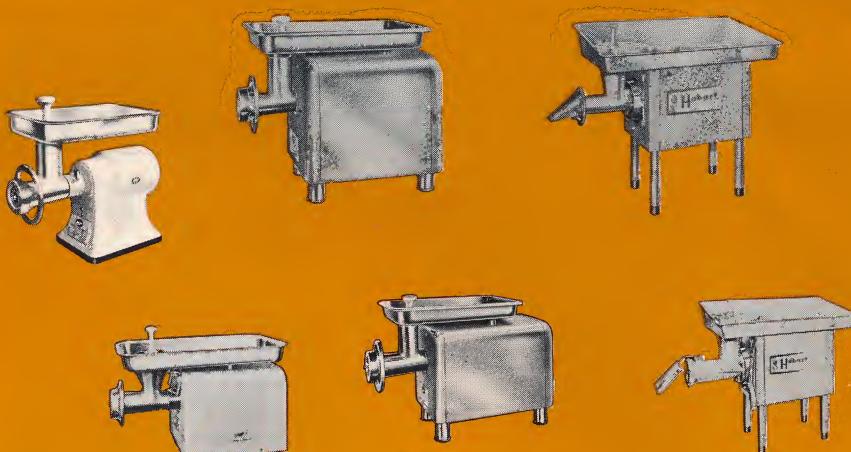


V-1401

A-200-F A-200-FD	D-300 D-300-D	H-600 H-600-D	L-800 L-800-D	M-802	V-1401
20	30	60	80	80	140
12	20	30 40	30 40 60	30 40 60 100	30 40 60 100 110
#12	#12	#12	#22	#22 (Extra)	#22 (Extra)
Optional—Extra (Add "T" to Model Number)		Standard		Standard	
1/3 H.P.	1/2 H.P.	1 H.P.	1 1/2 H.P.	2 H.P.	5 H.P.
15 lbs. 4 qts. 10 qts.	23 lbs. 6 qts. 12 qts.	40 lbs. 12 qts. 18 qts.	50 lbs. 16 qts. 22 qts.	60 lbs. 16 qts. 30 qts.	100 lbs. 30 qts. 50 qts.
1 1/2 pts. 8 qts.	1 1/2 qts. 1 qt. 12 qts.	2 qts. 1 1/2 qts. 24 qts.	2 qts. 3 qts. 30 qts.	2 qts. 3 qts. 32 qts.	4 qts. 5 qts.
9 lbs.—3rd 15 lbs.—2nd 27 lbs.—1st 9 lbs.—1st	15 lbs.—3rd 30 lbs.—1st 45 lbs.—1st 14 lbs.—1st	30 lbs.—3rd 60 lbs.—2nd 80 lbs.—2nd 40 lbs.—1st	40 lbs.—3rd 80 lbs.—2nd 100 lbs.—2nd 55 lbs.—1st	60 lbs.—3rd 140 lbs.—2nd 170 lbs.—2nd 85 lbs.—1st	100 lbs.—3rd 175 lbs.—2nd 210 lbs.—2nd 130 lbs.—1st
Figures above are speeds commonly used. An increase in speed necessitates a reduction of capacity.					
18 lbs. 35 doz. 21 lbs. 20 lbs.	27 lbs. 50 doz. 30 lbs. 30 lbs.	50 lbs. 100 doz. 55 lbs. 50 lbs.	60 lbs. 115 doz. 80 lbs. 80 lbs.	75 lbs. 125 doz. 100 lbs. 100 lbs.	125 bbs. 225 doz. 185 lbs. 185 lbs.
22 doz. 20 lbs. 15 lbs. 12 lbs.	33 doz. 30 lbs. 23 lbs. 18 lbs.	70 doz. 60 lbs. 45 lbs. 36 lbs.	90 doz. 80 lbs. 70 lbs. 54 lbs.	125 doz. 90 lbs. 80 lbs. 65 lbs.	235 doz. 165 lbs. 150 lbs. 140 lbs.
15 2 lbs. 12 lbs. 16 lbs. 8 lbs.	22 3 lbs. 18 lbs. 24 lbs. 12 lbs.	45 5 lbs. 36 lbs. 48 lbs. 24 lbs.	60 6 1/2 lbs. 45 lbs. 55 lbs. 36 lbs.	60 10 lbs. 65 lbs. 65 lbs. 40 lbs.	120 20 lbs. 100 lbs. 120 lbs. 75 lbs.

# HOBART

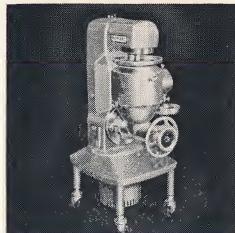
## choppers



F.O.B. Destination  
All Choppers approved by N.S.F.  
and listed by U.L.

HOBART MODEL	4612	4812	4822	4532	4046	4056
CHOPPING END SIZE	#12	#12	#22	#32	#46 #52 available for 3 phase unit for fresh meat only	#56
MOTOR—Hobart-Built Ball Bearing.....	1/4 H.P.	1/2 H.P.	1 H.P.	2 H.P.	5 H.P.	10 H.P. 3 Phase Only
CAPACITY—lbs. per min. (beef)..... First grind thru 1/8" plate)	4 to 5 lbs.	8 to 10 lbs.	15 to 20 lbs.	25 to 30 lbs.	60 lbs. 75 lbs. with #52 end)	125 lbs. (beef) 150 lbs. (pork)

Larger choppers available with capacities up to 180  
lbs. of pork or 145 lbs. of beef per minute.

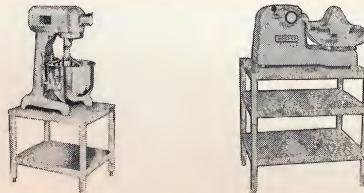


Listed by U.L.

**HOBART MC-46 MIXING CHOPPER—**  
For simultaneous mixing and grinding in combination with primary chopper. Ideal for processing ground meat. Complete specifications available upon request.

### STAINLESS STEEL TABLES FOR MIXERS AND FOOD CUTTERS

N.S.F. Approved



Model No.	For Use With	No. of Shelves	Table Surface (Inches)	Table Height (Inches)	Shipping Weight (lbs.)
2024-SS	5, 10, 12 & 20 Quart Mixers	One	20 x 20	22	50
2732-1	14" or 18"	One	32 x 27	31 1/8	80
2732-2	Food Cutters	Two	32 x 27	31 1/8	110

All tables are equipped with adjustable leveling feet.  
Heavy duty casters are optional.

## food cutters

## attachments

F.O.B. Destination Food Cutters approved by N.S.F. and listed by U.L. *No Attachment Hub				
HOBART MODEL	84142 8142*	84181-D 8181-D*	HOBART MODEL	CHOPPING END
BOWL SIZE	14 1/8"	18"	For use with Hobart mixers, food cutters and meat choppers.	Standard equip- ment includes round, grater plate and 3/2", 5/8", 3/4", and 1/2" shredder plates. Also available with tubular front.
ATTACHMENTS HUB SIZE	#12	#12	HUB SIZE	#12
MOTOR — Hobart-Built	1/2 H.P.	1 H.P.	OTHER HOBART ATTACHMENTS	#22
APPROX. CAPACITIES (Single Batch)	in Pounds	in Pounds		#12
Bread Crumbs	1 1/2 to 2 1/2	4 to 5	Soup Strainer and Colander, Juice Extractor, Tray Support, Knife and Tool Sharpener also available for use with certain Hobart Machines.	#22
Cracker Crumbs	1 Head	4 to 6		
Cabbage for Relish	3 1/2 to 4	6 to 7		
Potatoes Hashed	4 to 5	8		
Material for Mince Meat	3 to 5	14		
Nuts and Fruits	5	10		
Fresh Meat	4 to 5	14 to 15		
Cooked Meat for Hash	2 1/2 to 4	10		
Vegetables for Soup	1 to 2	7 to 9		
Parsley	3	4		
Celery for Salads		6 to 7		

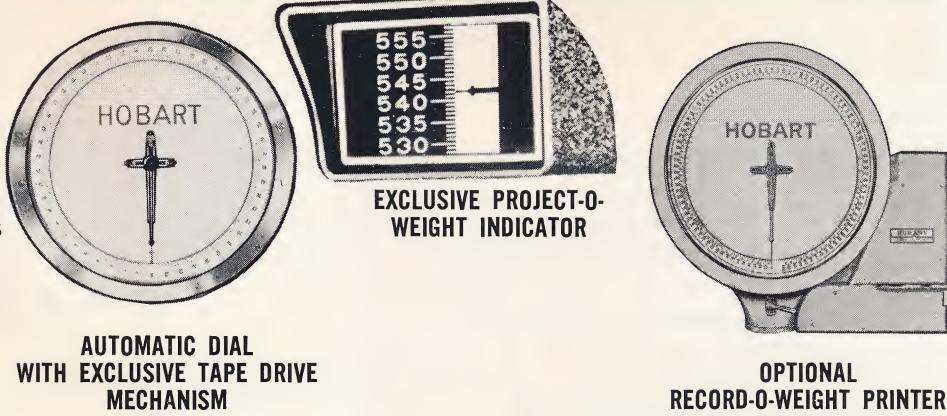
EVEN-BALANCE		FAN-TYPE	HEAVY-CAPACITY		
HOBART MODEL	402	100	SELF CONTAINED FLOOR SCALE WITH DIAL AND WEIGHT PRINTER		MODEL 57 PORTABLE BEAM SCALE
CAPACITY — lbs.	Up to 10	20 oz. to 3 lbs.	500 to 5,000	6,300	1,000
CHART — lbs.	Over and under with Zero Center Chart either plain or graduated 2 oz., $\frac{1}{4}$ oz. or 30 grams $\times$ 5 on either side of zero.	20 oz. $\times$ $\frac{1}{4}$ oz. 3 lbs. $\times$ $\frac{1}{2}$ oz.	500, 1,000, 2,000 5,000	—	—
PLATFORM DIMENSIONS — Inches	8 x 8 $\frac{3}{4}$	6 x 7	46 x 38, 48 x 48, 60 x 48 72 x 48, 76 x 54	46 x 38, 48 x 48, 60 x 48 72 x 48, 76 x 54	17 x 26
SHIPPING WEIGHT — lbs.	31	16	1,500	1,350	190

## automatic dial and Project-O-Weight scales

	BENCH DIAL SCALE ON PORTABLE STAND	BENCH PROJECT-O-WEIGHT SCALE ON ADJUSTABLE STAND	PORTABLE DIAL SCALE WITH WEIGHT PRINTER	FLOOR TYPE PROJECT-O-WEIGHT SCALE—NOT PORTABLE
CAPACITY — lbs.	50 to 2000	25 to 2000	125 to 2000	125 to 2000
CHART — lbs.	50, 75, 125, 250 500, 1000, 2000	25, 50, 75, 100, 125 250, 500, 1000, 2000	125, 250, 500 1000, 2000	125, 250, 500 1000, 2000
PLATFORM DIMENSIONS — Inches	18 x 20, 21 x 29 30 x 30	18 x 20, 21 x 29 30 x 30	21 x 29, 30 x 30	18 x 20, 21 x 29 30 x 30
SHIPPING WEIGHT — lbs.	450	450	500	500

## accessories

- stainless steel pan
- moisture-proof kit
- shatterproof or wire glass
- stainless steel pivots and bearings
- incandescent or neon lighted dial
- adjustable stand
- avoirdupois or metric systems
- accumulative charts
- double face dials



AUTOMATIC DIAL  
WITH EXCLUSIVE TAPE DRIVE  
MECHANISM

EXCLUSIVE PROJECT-O-WEIGHT INDICATOR

OPTIONAL  
RECORD-O-WEIGHT PRINTER

# HOBART

## Representatives

Hobart has 229 Field Sales and Service Offices. Check your local telephone directory. Listed below are Hobart Dealer Division Representatives.

### ALABAMA

T. L. Fitzgerald  
Birmingham

### ARIZONA

Gerald W. Grewe  
Phoenix

### CALIFORNIA

John A. Baran  
Los Angeles  
Edgar W. Keyes  
Los Angeles  
Jack Madigan  
Burlingame

Vincent J. Minnick  
Los Angeles  
Ray Moss, Jr.  
Sacramento

Harold Sauser  
Santa Ana

### COLORADO

Martin E. Rust  
Denver

### CONNECTICUT

Thomas F. Drake  
Hartford

### FLORIDA

L. J. Lindekins  
Miami  
Ralph E. Osborn  
Tampa

### GEORGIA

John Dye  
Atlanta  
Ernest B. Duckworth  
Atlanta

### HAWAII

Donald J. Kees  
Honolulu

### ILLINOIS

Thompson H. Ford  
Chicago

### JOS. C. LUTZ

Chicago  
Kenneth P. Shaw  
Chicago  
James R. Smith  
Chicago

### INDIANA

Charles R. Sharp  
Indianapolis

### IOWA

Edward L. Copes  
Davenport

### LOUISIANA

Frederick W. Koch  
Metairie

### MARYLAND

Thomas A. Mahan  
Baltimore

### MASSACHUSETTS

Richard Medley  
Boston  
Gilbert Mello  
Boston

### MICHIGAN

William Frank  
Detroit  
W. E. Magnus  
Detroit  
R. A. Miller  
Detroit  
B. A. Watson  
Detroit

### MINNESOTA

Robert A. Bannon  
Minneapolis  
Gerald R. Wacholz  
Minneapolis

### MISSOURI

Barry R. Burlis  
St. Louis  
Walter R. Cameron  
Kansas City  
Emmett O. Damerow  
St. Louis  
Richard L. Grayless  
St. Louis

### NEBRASKA

William G. LaPier  
Omaha

### NEW YORK

Frank M. Bowles  
New York  
Glen M. Burford  
New York  
William A. Hagg  
Buffalo  
Edgar J. Hedrick  
Syracuse  
Jos. Kennedy  
New York  
Kenneth B. Knabe  
New York  
Gerard F. Nolan  
New York

### JOS. M. SHAW

New York  
Sam Venezia  
New York  
Jack White  
New York

### NORTH CAROLINA

John Vollette  
Charlotte

### OHIO

William R. Clapper  
Cincinnati  
Robert C. Humbley  
Columbus  
Robert A. Weed  
Cleveland

### OKLAHOMA

Daniel F. Darcy  
Tulsa

### OREGON

Lloyd D. Hart  
Portland

### PENNSYLVANIA

Thos. T. Daly  
Pittsburgh  
Chas. S. House  
Philadelphia  
Christopher Morris  
Philadelphia

### JOHN W. ROBBINS

Philadelphia  
Edward J. Sullivan  
Harrisburg

### ROBERT E. WERST

Pittsburgh

### TENNESSEE

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## ... and for the Home **KitchenAid**® DISHWASHERS

3 series of built-ins featuring Vari-Front panels to match any kitchen decor, plus perfect performance that gets dishes cleaner, drier too. Also, convertible-portables for permanent installation later, dishwasher-sink combinations and top-loading portables too. All have 4-Way wash, Flo Thru drying and big, versatile capacity. For more complete information, refer to Sweet's light construction file.

Listed by U.L.

TYPE	MODEL	WASH CYCLES				DIMENSIONS		WEIGHT	
		Rinse Hold	Utility Utensil	Full Cycle	Sani-Cycle	Inches		Shipping	lbs.
		Min. Gals.	Min. Gal.	Min. Gal.	Min. (*) Gal.	Depth	Width	Height	
Built-In	Superba VariCycle	3	2	30	11½	45	11½	45	11½
	Imperial DuaCycle	3	2	—	—	45	10½	—	—
	Custom	—	—	45	10½	—	—	24½	24
Free-Standing	All 3 Series above	—	—	—	—	—	24½	24	36
Dishwasher-Sink	Superba VariCycle	3	2	30	11½	45	11½	45	11½
	Custom	—	—	—	—	45	10½	—	—
Convertible-Portable	Superba VariCycle	3	2	30	11½	45	11½	45	11½
	Imperial DuaCycle	3	2	—	—	45	10½	—	—
	Custom	—	—	45	10½	—	—	26½	24
Portable	Classic VariCycle	4	2.4	32	12	45	12	—	—
	Classic Electra	—	—	—	—	45	12	26½	22½
						26½	22½	35¾	145
						26½	22½	35¾	124

(\*) Plus time required to heat water to 180° for final rinse.

†Height can be reduced to 33¾" or increased to 35¾".



## KitchenAid® ELECTRIC HOUSEWARES

Complete food preparers have power to spare for mixing jobs other mixers wouldn't attempt. Each operates over a dozen work saving attachments. Two models can even knead yeast dough—a KitchenAid exclusive. And, for perfect coffee in every cup, the KitchenAid Electric Coffee Mill grinds just the amount of bean coffee you need when you want it—just before brewing. It's the secret to full-flavored coffee everytime.

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THE HOBART MANUFACTURING CO., TROY, OHIO

Quality All the Way

Form S1-1065

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# THE HOBART MANUFACTURING COMPANY

COMPUTING SCALES, FOOD, KITCHEN, BAKERY AND DISHWASHING MACHINES

TROY, OHIO, U. S. A.

DATE January 10, 1967.

REFERENCE: Ind. Research  
June 1966

Nelson, Systems Consultant  
Box 1546  
Poughkeepsie, N.Y. 12603

Thanks for your interest in our products!

We're pleased to enclose the information you requested . . . and  
hope it is helpful.

The Hobart representative in your area is . . .

Angelo Ruggiero  
17-21 Main Street  
Poughkeepsie, N.Y. 12601

Phone: GL2 3510 AC 914

We have mailed him a copy of this letter, asking that he contact  
you to supply any additional information you may require.

Sincerely yours,

*George Martin*  
George Martin, Mgr.  
Sales Training Dept.

Enclosures: Form SI 1065